HK683320FG

User manual

Ceramic glass induction hob

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Thank you for choosing one of our high-quality products.

To ensure optimal and regular performance of your appliance please read this instruction manual carefully. It will enable you to navigate all processes perfectly and most efficiently. To refer to this manual any time you need to, we recommend you to keep it in a safe place. And please pass it to any future owner of the appliance.

We wish you much joy with your new appliance.

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Subject to change without notice

SAFETY INFORMATION

For your safety and correct operation of the appliance, read this manual carefully before installation and use. Always keep these instructions with the appliance even if you move or sell it. Users must fully know the operation and safety features of the appliance.

General safety

WARNING!
Persons (including children) with reduced physical sensory, mental capabilities or lack of experience and knowledge must not use the appliance. They must have supervision or instruction for the operation of the appliance by a person responsible for their safety.

Child safety

- Only adults can use this appliance. Children must get supervision to make sure that they do not play with the appliance.
- Keep all packaging away from children. There is a risk of suffocation.
- Keep children away from the appliance when it is on.

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WARNING!
Start the child safety device to prevent small children and pets from an accidental activation of the appliance.

Safety during operation

- Remove all packaging, stickers and layers from the appliance before the first use.
- Set the cooking zones to "off" after each use.
- Risk of burns! Do not put metallic objects, for example cutlery or saucepan lids, on the cooking surface, as they can become hot.
- Users with an implanted pacemaker must keep their upper body minimum 30 cm from induction cooking zones that are switched on.

WARNING!
Fire danger! Overheated fats and oils can catch fire very quickly.

Correct operation

- Always monitor the appliance during operation.
- Only use the appliance for domestic cooking tasks!
- Do not use the appliance as a work or a storage surface.
- Do not keep hot cookware on the control panel to avoid damages of the electronic.
- Do not put or keep very flammable liquids and materials, or fusible objects (made of plastic or aluminium) on or near the appliance.
- Be careful when you connect the appliance to the near sockets. Do not let electricity bonds touch the appliance or hot cookware. Do not let electricity bonds tangle.

How to prevent a damage to the appliance

- If the objects or cookware fall on the glass ceramic, the surface can be damaged.
- Cookware made of cast iron, cast aluminium or with damaged bottoms can scratch the glass ceramic if you move them on the surface.
- Do not let cookware boil dry to prevent the damage to cookware and glass ceramics.
- Do not use the cooking zones with empty cookware or without cookware.
- Do not cover the parts of the appliance with aluminium foil.
- Do not place hot cookware on the display even when the appliance is off. There is a risk of discolouring or damage to the display. A sound operates when there is a cookware on the display.
- Do not cover the ventilation space of 5 mm between the worktop and front of the unit below it.

WARNING!
If there is a crack on the surface, disconnect power supply to prevent the electric shock.

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INSTALLATION INSTRUCTIONS

Before the installation , note down the serial number (Ser. Nr.) from the rating plate. **The rating plate of the appliance is on its lower casing.**

Modell HK683320F-G		Prod.Nr.	949 593 301 00
Typ 58 GAD C4 AU	220-240 V 50-60-Hz		Induction 7,4 kW
Made in Germany	Ser.Nr.		7,4 kW
AEG-ELECTROLUX			

Safety instructions

WARNING!
You must read these!
Make sure that the appliance is not damaged because of transportation. Do not connect a damaged appliance. If it is necessary, speak to the supplier.
Only an authorised service technician can install, connect or repair this appliance. Use only original spare parts.
Only use built-in appliances after you assemble the appliance into correct built-in units and work surfaces that align to the standards.
Do not change the specifications or modify this product. Risk of injury and damage to the appliance.
Fully obey the laws, ordinances, directives and standards in force in the country where you use the appliance (safety regulations, recycling regulations, electrical safety rules etc.)!
Keep the minimum distances to other appliances and units!
Install anti-shock protection, for example install the drawers only with a protective floor directly below the appliance!
Protect the cut surfaces of the worktop against moisture with a correct sealant!
Seal the appliance to the work top with no space left with a correct sealant!
Protect the bottom of the appliance from steam and moisture, e.g. from a dishwasher or oven!
Do not install the appliance adjacent to doors and below windows! If not, hot cookware can be hit off the hob when you open doors or windows.

WARNING!
Risk of injury from electrical current. Carefully obey the instructions for electrical connections.

- The electrical mains terminal is live.
- Make electrical mains terminal free of voltage.
- Install correctly to give anti-shock protection.
- Loose and incorrect plug and socket connections can make the terminal become too hot.
- A qualified electrician must install the clamping connections correctly.
- Use a strain relief clamp on cable.
- Use the correct mains cable of type H05BB-F Tmax 90°C (or higher) for a single-phase or two-phase connection.
- Replace the damaged mains cable with a special cable (type H05BB-F Tmax 90°C; or higher). Speak your local Service Force Centre.

The appliance must have the electrical installation which lets you disconnect the appliance from the mains at all poles with a contact opening width of minimum 3 mm.

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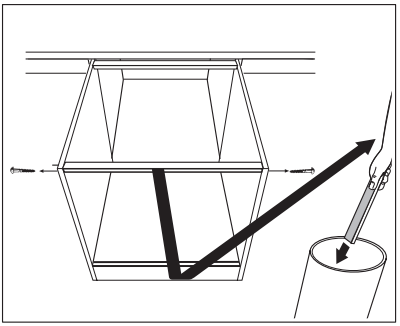
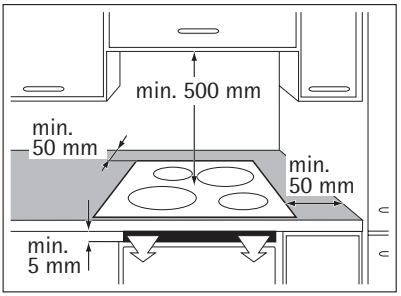
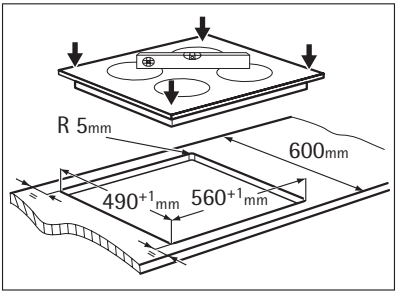
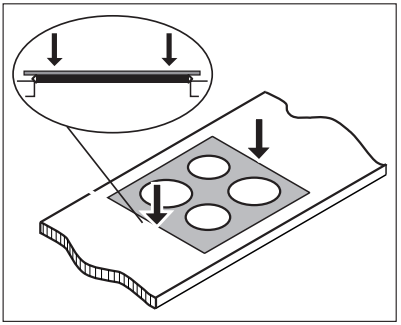
You must have correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.

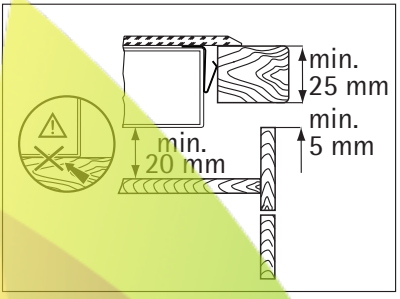
Assembly

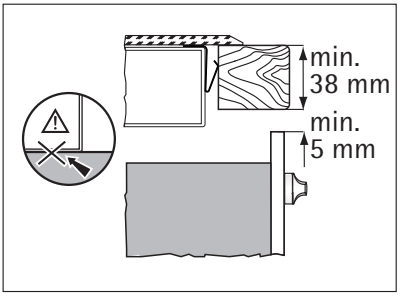




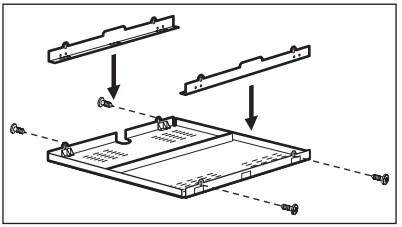








If you use a protection box (additional accessory), the front ventilation space of 5 mm and protective floor directly below the appliance are not necessary.



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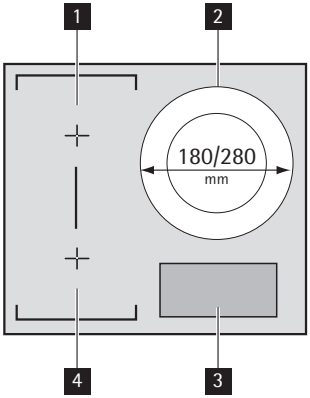
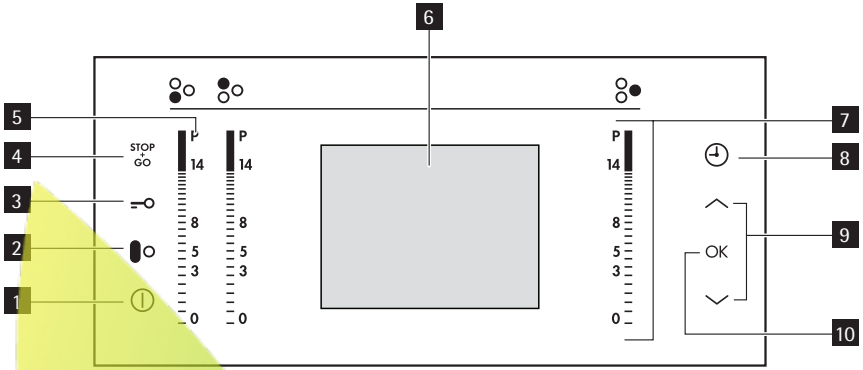
PRODUCT DESCRIPTION

Cooking surface layout



1 Induction cooking zone 2300 W, with Power function 3200 W
2 Double ring induction cooking zone 1800/2800 W, with Power function 3500/3700 W
3 Control panel
4 Induction cooking zone 2300 W, with Power function 3200 W

Control panel layout



Use the sensor fields to operate the appliance. Indicators, displays and sounds tell which functions operate.

	sensor field	function
1	⏻	starts and stops the hob
2		starts and stops the Bridge function
3		starts and stops the key lock or child lock
4	STOP GO	starts and stops STOP+GO
5	P	activates Power Boost
6	the display	shows the active functions
7	the control bar	to set the heat setting

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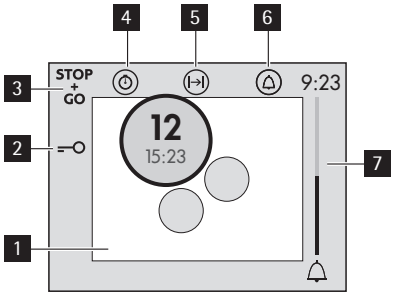
	sensor field	function
8	◴	selects the timer (Automatic Counter , Power-off timer , Minute Minder)
9	∧ / ∨	select the settings
10	**OK**	confirms the setting

Display

Messages in the display and sounds tell which functions operate.



1 The cooking zones
2 The Key lock is on
3 STOP + GO function is on
4 Automatic Counter
5 Power-off timer
6 Minute Minder
7 Minute Minder indicator

The cooking zone in the display	Description
12 15:23	The cooking zone operates. Above: heat setting, below: the timer.
II	Keep Warm / Stop+Go function is on
P	Power Boost is on
POWER	Power Boost operates
6	Zone in adjustment

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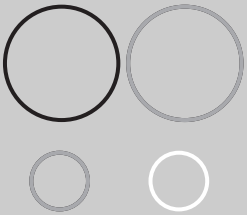
The cooking zone in the display	Description
	There is no cookware on the cooking zone
	The automatic heat up function operates
	**OptiHeat Control** . The cooking zone is off. Size and colours indicate the **residual heat** : • Big red - still cooking • Big bright red - keep warm • Small bright red - still hot • Small white - cooking zone is cold

Residual heat

WARNING!
After a cooking session the cooking zone is still hot. Risk of burns!

The induction cooking zones make the heat necessary for cooking directly in the bottom of the cookware. The glass ceramic is heated by the residual heat of the cookware.

OPERATING INSTRUCTIONS

On and Off

Touch ⏻ for 1 second to start or stop the appliance.

Automatic Switch Off

The function stops the hob automatically if:

- all cooking zones are off.
- you do not set the heat setting after you start the hob.
- you cover a sensor field with an object (a pan, a cloth, etc.) for longer than 10 seconds. The sound operates until you remove the object.
- the hob gets too hot (e.g. when a saucepan boils dry). Before you use the hob again, the cooking zone must be cool.
- you use incorrect cookware. **?** comes on and after 2 minutes the cooking zone stops automatically.
- you do not stop a cooking zone or change the heat setting. After some time the hob stops. See the table.

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Automatic Switch Off times

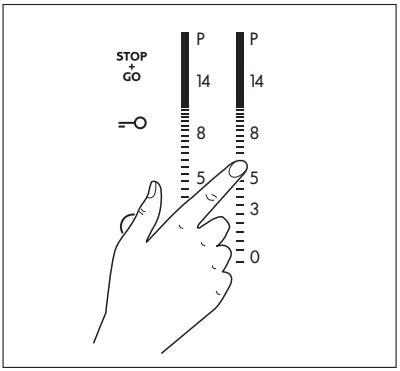
Heat setting	1-3	4-6	7-8	9-14
Stops after	6 hours	5 hours	4 hours	1.5 hours

Language choice

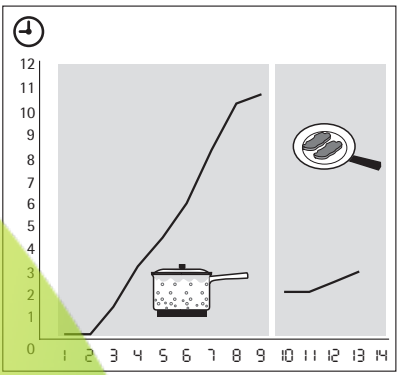
To change the language, start the appliance with ⏻ and than touch **OK**. Select with arrows the language menu. Touch **OK** to confirm. The display shows the list of languages. Touch ∧ or ∨ to set the language. Touch **OK** to confirm.

The heat setting

Touch the control bar at the necessary heat setting. Change up or down, if it is necessary. Do not release before you have a correct heat setting. The display shows the heat setting and the counter starts.



Automatic Heat Up



You can get a necessary heat setting in a shorter time if you activate the Automatic Heat Up function. This function sets the highest heat setting for some time (see the graphic), and then decreases to the necessary heat setting.

To start the Automatic Heat Up function for a cooking zone:

1. Touch P (P in the circle comes on in the display).
2. Immediately touche the necessary heat setting. After 3 seconds **A** in the circle comes on in the display.

To stop the function change the heat setting.

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Switching the Power Boost on and off

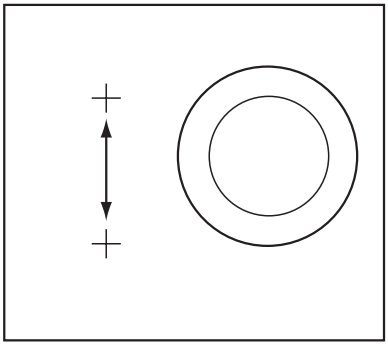
Power Boost makes more power available to the induction cooking zones. Power Boost is activated for 10 minutes at most. After that the induction cooking zone automatically switches back to previous heat setting or the highest one.
To switch on, touch P . P in the circle comes on. As the zone gets hotter, the colour of the circle changes.
To switch off, touch a heat setting 1-14.

Power Boost of the double ring cooking zone

Power Boost of the inner ring starts when the appliance senses the pot smaller than the inner ring. Power Boost of the double ring cooking zone starts when the appliance senses the pot larger than the inner ring.

Power management

The power management divides the power between two cooking zones in a pair (see the figure). Power Boost increases the power to the maximum level for one cooking zone in the pair and automatically decreases in the second cooking zone to a lower power level. The display for the reduced zone alternates.



Bridge function

The Bridge function connects two left side cooking zone and they operate as one.
First set the heat setting for one of the left cooking zone.
To start the Bridge function touch . To set or change the heat setting touch one of the left control bars.
To stop the Bridge function touch . The cooking zones operate independently.

Using the Timer

There are 3 timer functions: Automatic Counter , Power-off timer and Minute Minder . To select the timer function touch again and again until the indicator of a necessary function comes on.

Automatic Counter

Use this function to monitor how long the cooking zone operates. It starts automatically and comes on below heat setting in the cooking zone on the display.

- **To reset** the Automatic Counter , touch to get the Automatic Counter . Then select the cooking zone from the list with arrows and touch **OK** to confirm.

Power-off timer

Use the Power-off timer to set how long the cooking zone operates for one cooking session.

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Touch ◴ twice to get the Power-off timer . Then select the cooking zone from the list with arrows and touch **OK** to confirm. Set the time with arrows. When the time elapses, the zone switches itself off.

- **Stopping the sound:** touch ◴

△ Minute Minder

Touch ◴ three times to get the Minute Minder . Set the time with arrows. The Minute Minder indicator comes on. When the time elapses, the sound operates.

STOP+GO

The STOP+GO function sets all cooking zones that operate to Keep Warm setting.
STOP+GO locks the control bars.

- **Touch STOP+GO to start** this function. The symbol **II** comes on in the circle of the active cooking zone. When no zones are active, the display shows the message which tells the feature.
- **Touch STOP+GO to stop** this function. The heat setting that you set before comes on.

Locking / unlocking the control panel

You can lock the control panel, but not ⏻ . It prevents an accidental change of the heat setting during a cooking session.
Touch the symbol 🔒 . The symbol 🔒 comes on.
The Timer still operates.
Touch the symbol 🔒 to switch off this function.
When you switch off the appliance, you also switch off this function.

The child lock

This function prevents an accidental operation of the hob.

Starting the child lock

- Touch 🔒 for 4 seconds when all zones are off or when the appliance is shutting down.
  The display shows the message, that Child Lock is active.
- Stop the hob with ⏻ .

Switching off the child lock

- Start the hob with ⏻ .
- Touch 🔒 and than **OK** .

Overriding the child safety device for one cooking session

- Start the hob with ⏻ . Touch ∧ and ∨
- **Set the heat setting in less than 10 seconds.** You can operate the hob. When you stop the hob with ⏻ , the child safety device operates again.

Switching off and on the sounds

Switch on the appliance. Touch **OK** and than set with arrows the sound menu. Touch **OK** to confirm. Set with arrows the setting. Touch **OK** to confirm.
When the sound is off, you hear only when you touch ⏻ , when Minute Minder or Power-off timer come down or when you cover the control panel.

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HELPFUL HINTS AND TIPS

Put the cookware on the cross which is on the cooking surface. Cover the cross fully. The magnetic part of the bottom of the cookware must be 120mm minimum. Induction cooking zones adapt to the dimension of the bottom of the cookware automatically. You can cook with the large cookware on two cooking zones at the same time.

Cookware for induction cooking zones

In induction cooking a powerful electromagnetic field generates an almost instant heat inside the cookware.

Cookware material

- **correct:** cast iron, steel, enamelled steel, stainless steel, a multi-layer bottom (marked as correct by a manufacturer).
- **not correct:** aluminium, copper, brass, glass, ceramic, porcelain.

Cookware is correct for an induction hob if ...

- ... some water boils very quickly on a zone set to the highest heat setting..
- ... a magnet pulls on to the bottom of the cookware.

The bottom of the cookware must be as thick and flat as possible.
Cookware dimensions : induction cooking zones adapt to the dimension of the bottom of the cookware automatically to some limit. But, the magnetic part of the bottom of the cookware must have a minimum diameter of approximately 3/4 of the cooking zones.

Operating noises

If you can hear

- cracking noise: cookware is made of different materials (Sandwich construction).
- whistling: you use one or more cooking zones with high power levels and the cookware is made of different materials (Sandwich construction).
- humming: you use high power levels.
- clicking: electric switching occurs.
- hissing, buzzing: the fan operates.

The noises are normal and do not refer to any defects.

Energy saving

- If possible, always put the lids on the cookware.
- Put cookware on a cooking zone before you start it.

Öko Timer (Eco Timer)

To save the energy, the heater of the cooking zone switches itself off earlier than count down timer signal. The heating time reduction depends on cooking level and cooking time.

Examples of cooking applications

The data in the table is for guidance only.

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Heat setting	Use to:	Time	Hints
1	Keep cooked foods warm	as required	Cover
1-3	Hollandaise sauce, melt: butter, chocolate, gelatine	5-25 min	Mix occasionally
1-3	Solidify: fluffy omelettes, baked eggs	10-40 min	Cook with a lid on
3-5	Simmer rice and milkbased dishes, heating up ready-cooked meals	25-50 min	Add at least twice as much liquid as rice, stir milk dishes part way through
5-7	Steam vegetables, fish, meat	20-45 min	Add a few tablespoons of liquid
7-9	Steam potatoes	20-60 min	Use max. ¼ l water for 750 g of potatoes
7-9	Cook larger quantities of food, stews and soups	60-150 min	Up to 3 l liquid plus ingredients
9-12	Gentle fry: escalope, veal cordon bleu, cutlets, rissoles, sausages, liver, roux, eggs, pancakes, doughnuts	as required	Turn halfway through
12-13	Heavy fry, hash browns, loin steaks, steaks	5-15 min	Turn halfway through
14	Boil large quantities of water, cook pasta, sear meat (goulash, pot roast), deep fry chips		

The Power function is suitable for heating large quantities of water.

Information on acrylamides

According to the newest scientific knowledge, if you brown food (specially the one which contains starch), acrylamides can pose a health risk. Thus, we recommend that you cook at the lowest temperatures and do not brown food too much.

CARE AND CLEANING

Clean the appliance after each use.
Always use cookware with clean bottom.

WARNING!
Sharp objects and abrasive cleaning agents will damage the appliance.
For your safety, do **not** clean the appliance with steam blasters or high-pressure cleaners.

Scratches or dark stains on the glass ceramic have no effect on how the appliance operates.

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Removing the dirt:

1. – **Remove immediately:** melting plastic, plastic foil, and food containing sugar. Use a special glass ceramic scraper. Put the scraper on the glass ceramic surface at an acute angle and slide the blade on the surface.
   – **Stop the appliance and let it cool down** before you clean: limescale rings, water rings, fat stains, shiny metallic discolorations. Use a special cleaner for glass ceramic or stainless steel.
2. Clean the appliance with a damp cloth and some detergent.
3. At the end **rub the appliance dry with a clean cloth.**

WHAT TO DO IF...

Problem	Possible cause and remedy
You cannot start the appliance or operate it.	• The child lock or key lock or Stop+Go operates. Stop the function. See the chapter "Operating the appliance". • Automatic switch off is active. Remove any objects from the control panel. Switch the appliance on again. • You touched 2 or more sensor fields at the same time. Only touch one sensor field. • Start the appliance again and set the heat setting within 10 seconds. • There is water or fat stains on the control panel. Clean the control panel
You cannot change the heat setting or switch off the cooking zone.	There is water or fat stains on the control panel. Clean the control panel
Heat setting alternates	The Power management is active. See the section "Power management".
A sound operates when the appliance is off.	You covered one or more sensor fields. Uncover the sensor fields.
A sound operates and the appliance switches itself off.	You covered one or more sensor fields longer than 10 seconds. Uncover the sensor fields.
A sound operates and appliance starts and stops again. After 5 seconds one more sound operates.	You covered ⏻. Uncover the sensor field.
The residual heat indicator does not change the colour.	The cooking zone is not hot because it operated only for a short time. If the cooking zone is supposed to be hot, speak to the after sales service.
Backlight is on but the contrast of display is bad	The hot cookware covered the display. Remove objects and let cool down the appliance. If the contrast not returns, call the customer service department
II and text come on	• The automatic switch-off operates. Stop the appliance and start it again.

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Problem	Possible cause and remedy
? comes on	• Not correct cookware. Use the correct cookware. • No cookware on the cooking zone. Put cookware on the cooking zone. • The diameter of the bottom of the cookware is too small for the cooking zone. Move cookware to a smaller cooking zone.
E comes on.	There is an error in the appliance. Disconnect the appliance from the electrical supply for some time. Disconnect the fuse from the electrical system of the house. Connect again. If **E** comes on again, speak to the After sales service.
E4 comes on	There is an error in the appliance, because a cookware boils dry or you use not correct cookware. Overheating protection for the cooking zone operates. The automatic switch-off operates. Switch off the appliance. Remove the hot cookware. After approximately 30 seconds switch on the cooking zone again. Error message should disappear, residual heat indicator can stay. Cool down the cookware and check it with the section "Cookware for the induction cooking zone".

If you tried the above solutions and cannot repair the problem, speak to your dealer or the Customer Care Department. Give the data from the rating plate, three-digit-letter code for the glass ceramic (it is in the corner of the cooking surface) and an error message that comes on.
If you operated the appliance incorrectly, the servicing by a customer service technician or dealer will not be free of charge, even during the warranty period. The instructions about the customer service and conditions of guarantee are in the guarantee booklet.

ENVIRONMENT CONCERNS

The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be taken to the appropriate collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local council, your household waste disposal service or the shop where you purchased the product.

Packaging material

The packaging materials are friendly to the environment and can be recycled. The plastic components are identified by marking: >PE<,>PS<, etc. Discard the packaging materials as household waste at the waste disposal facilities in your municipality.

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